



The Coppleridge Inn

Wedding Venue, Country Pub, Restaurant & Luxury Lodges

Motcombe, Shaftesbury, Dorset SP7 9HW
Tel: 01747 851980 www.coppleridge.com

Sunday Lunch Menu

Starters:

-  Soup of the day, warm crusty roll **£6.00 (V/Vg/GF*)**
-  Szechwan-glazed baby back ribs **£7.00**
-  Baked camembert with honey & rosemary, dipping Crostinis - for 2 people **£8.50 (V/GF*)**
-  Fresh Caprese salad – tomatoes, mozzarella, pesto & basil **(V/Vg*/GF*) £6.50**
-  Smoked Salmon mousse parcel with pickled cucumber ribbons, Crostinis **£7.00**
-  Barbeque and soy-marinated crispy chicken wings, sesame seed sprinkles **£6.50**

Mains:

-  Are you ravenous? Then go for our famous trio of beef, pork & chicken with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy **£17.50**
-  Roast sirloin of beef, Yorkshire pudding, roast potatoes, seasonal veg. & gravy **£16.50**
Our beef is served rare, please ask if you require it cooked a more.
-  Roast pork, Yorkshire pudding, roast potatoes, seasonal vegetables, pork crackling, stuffing, apple sauce, gravy **£15.00**
-  Roasted chicken, Yorkshire pudding, roast potatoes, seasonal vegetables, stuffing and gravy **£14.50**
-  Homemade nut-roast, Yorkshire pudding, roast potatoes, seasonal vegetables & gravy **(V/Vg*) £13.50**
-  Dhal : Delicious South-east Asian mild lentil curry with pumpkin & flat breads **(V/Vg*/GF*)**
-  The Coppleridge's secret-recipe Lasagne with a fresh salad & a balsamic dressing **£13.50**
-  Crispy beer battered haddock, minted pea puree, chips, tartar sauce **£13.50 (£11.50 small)**

Children's Menu for our under 8 guests - £8.50:

- 🍴 Children's roast dinner, choice as per adult menu - **£2.00 supplement**
- 🍴 Chicken goujons, chips & baked beans or peas
- 🍴 Juicy tomato pasta with melted cheese

All including an ice cream knickerbocker glory.... yummy!

Homemade Desserts:

- 🍴 "Oh so good" citrus cheesecake, berry coulis & strawberry sorbet **£7.00**
- 🍴 The Coppleridge's Fondant: hot chocolate fondant with its warm gooey chocolate centre, vanilla ice-cream **£7.00**
- 🍴 Vanilla Creme Brulee with fresh raspberries & shortbread biscuit (GF*) **£6.50**
- 🍴 Apple & winter berry crumble with custard **£6.50**
- 🍴 Carrot cake with frosting, scoop of pumpkin & dark chocolate ice-cream, walnut & pumpkin seed sprinkle **£6.50 (GF)**
- 🍴 Sticky toffee pudding with butterscotch sauce, scoop of vanilla ice-cream **£6.50**
- 🍴 Claire's homemade ice-creams (GF): Vanilla, rum raisin, Belgian chocolate, strawberry, lemon meringue, and pumpkin & dark chocolate chunks.
And our refreshing homemade sorbets: lemon, raspberry, peach, rhubarb & mango (V/GF).
Any **2** scoops of above **£4.50**. Or **3** scoops (which are in a brandysnap basket) (GF*) **£6.00**.
- 🍴 Cheese board – selection of hard & soft local cheeses, biscuits, homemade chutney, grapes, crunchy fresh veg. (V) **£8.00**

Hot Drinks:

Teas: English breakfast, Earl Grey, selection of fruit teas **£3.00**

Specialty fresh ground coffee: Americano, Cappuccino, Latte, Mocha, Macchiato **£3.50**

(decaf available) Espresso **£2.50** Double Espresso **£3.50** Floating Coffee **£3.00**

Hot Chocolate **£3.00** Irish Coffee **£5.00** Liqueur Hot Chocolate **£6.00**

GF: Gluten free

GF*: can be adapted to be gluten free

V: vegetarian

V*: can be adapted to be vegetarian

Vg: vegan

Vg*: can be adapted to be vegan

Some of our fish dishes may contain small bones. If you have any dietary requests or suffer from food allergies, please let your server know before ordering as we cannot guarantee that our dishes are trace free or that our chefs can prepare a menu item completely free of allergens.